

We suggest a **menu for 29,90 €** : {Starter - Main course - Dessert}  
 a **menu for 25,90 €** {Starter - Main course} or {Main course - Dessert}  
 Excluding public holidays - choose from [MENU]

## Starter

|                                                                                       |        |
|---------------------------------------------------------------------------------------|--------|
| Chef's pâté en croûte, served alone or to share, seasonal chutney (with peanuts)      | 15,9 € |
| Salads, quinoa, smoked paprika shrimp, avocado, reds fruits & pomegranate vinaigrette | 10,9 € |
| Chilled gazpacho, peppers, white peach, cucumber & tzatziki [MENU] [VEGETARIAN]       | 9,9 €  |
| Seared scallops, new carrots glazed with butter, exotic virgin oil, vanilla oil       | 14,5 € |

## Main course

|                                                                                               |        |
|-----------------------------------------------------------------------------------------------|--------|
| Beef tartare (FR), fried potatoes, salad (with peanuts)                                       | 22,9 € |
| Sirloin steak (UE, 250gr), fried potatoes, salad, tartar sauce                                | 25,9 € |
| French chicken supreme, diable sauce, bulgur, fennel, chickpeas, bell pepper with feta [MENU] | 21,9 € |
| Seared saithe, tagliatelle of zucchini, pesto verde [MENU]                                    | 22,9 € |
| ravioli of smoked diot sausage cooked in savoy beer, polenta with Beaufort cheese, shiitake   | 29,9 € |
| Tomato tartare, parmesan shortbread, onion compote and mustard [VÉGÉTARIEN]                   | 21,9 € |
| Salads, quinoa, smoked paprika shrimp, avocado, reds fruits & pomegranate vinaigrette         | 21,0 € |

## Cheeses

|                                               |        |
|-----------------------------------------------|--------|
| Half Saint-Marcellin                          | 6,9 €  |
| Assorted cheeses                              | 12,0 € |
| Cervelle des Canuts [MENU]                    | 6,9 €  |
| Soft white cheese* [MENU]                     | 5,9 €  |
| *Plain, with fruit coulis or cream            |        |
| Faisselle (plain, with fruit coulis or cream) | 6,5 €  |

## Desserts

|                                                              |        |
|--------------------------------------------------------------|--------|
| Café gourmand                                                | 9,9 €  |
| La coupette (Champagne) gourmande                            | 19,9 € |
| Chocolate mousse [MENU]                                      | 7,9 €  |
| Pistachio disc, whipped cream<br>pistachio-praline, cherries | 11,5 € |
| Cheese cake, thé matcha, season<br>fruits                    | 10,9 € |
| Alpine ice cream (2 scoops) [MENU]                           | 6,0 €  |

## Cocktails desserts

|                  |       |                      |       |
|------------------|-------|----------------------|-------|
| Espresso Martini | 9,5 € | Jameson Irish Coffee | 9,9 € |
|------------------|-------|----------------------|-------|

## Menu Petit Lion 🦁 (up to 12 years old)

|                                                                                                                   |        |
|-------------------------------------------------------------------------------------------------------------------|--------|
| Homemade chicken nuggets or salmon croque, served with a side dish<br>& a scoop of ice cream or soft white cheese | 15,9 € |
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Liste des allergènes sur demande.

Prix nets service compris, règlements acceptés : espèces, cartes bancaires, cartes tickets restaurants.